

| | |
|----------|------------------------------|
| PRODUCT: | Soft wheat flour "00"2 PIZZA |
|----------|------------------------------|

CHEMICAL RHEOLOGICAL FEATURES

| | |
|-------------------|-------------|
| Humidity | 13.5-15,50% |
| Ash | 0.55% |
| Dry gluten | 11.2- 11.6% |
| Protein (N x 5,7) | Min.13.2 |
| Falling number | 290-380 |
| Alveograph W | 330- 340 |
| Alveograph P/L | 0.60- 0.70 |
| Water Absorption | 56-57% |
| Shearing time | 14'-15' |

MICROBIOLOGICAL FEATURES

| | |
|--------------------------|---------------|
| Total bacterial | 100.000 Ufc/g |
| E.Coli | 10 Ufc/g |
| Stafylococci coagulasi + | 10 Ufc/g |
| Salmonella | Absent |
| Lysteria monocytogenes | Absent |
| Bacillus cereus | 100 ufc/g |
| Mold/ Yeast | 1.000 Ufc/g |

CHEMICAL- BIOLOGICAL POLLUTANTS

| | |
|--------------|--|
| Pesticides | Within limits provided for by existing legislative provisions and subsequensnt amendments |
| Mycotoxins | Whitin the limits law, down in Circular (EC) n ° 1881/2006 dated 19/12/2006 the Ministry of Health and next Changes. |
| Heavy metals | In the prescribed limits by Reg. Cee/Ue n.466, 08/03/2001 |
| Filth test | insect fragments of 30/ 50 g. |
| Allergen | Gluten, may contain traces of soy |

ORGANOLAPTIC CHARATTERISTICS

| | |
|-----------|---|
| Apparance | Power |
| Color | White/vory, uniform |
| Smell | There aren't unpleasent smell, they don't have differents smell |

PACKAGING DETAILS

| | |
|--------------------|--|
| Type of packaging | Paper bags / bulk |
| Net weight | Paper bags 25 Kg |
| Informations | On bag are specified behalf of flour, batch production and expiry date |
| Storage condicions | fresh , dry place |
| TMC expiry date | 12 months in paper bags – 6 months in bulk |

AVERAGE VALUES PER 100 g of flour

| | |
|--------------------|------------------|
| Energy | 1423 kJ /340kcal |
| Fat | 0,7g |
| Of which saturates | 0g |
| Carbohydrate | 77g |
| Of which sugar | 1,7g |
| Fibre | 2,2g |
| Protein | 11g |
| Salt | 0g |

